

MOSLEM WAR IN THE MAIN IS SHADOWY DANGER

Germany's Threat to Stir Up Mohammedans Lacks Strength.

DIVIDED SPIRITUAL KINGDOM

Sultan of Jolo, Who Is Under the Dominion of the United States, Ranks Second as Most Excellent Potentate in Moslem Land.

Washington.—Probably few realized recently when Germany threatened to stir up the Mohammedans of the world against the allies that the second most exalted potentate of Moslem lands is a protégé of the stars and stripes.

According to tables of precedence approved at Mecca the sovereign ranking next to the sultan of Turkey is the sultan of Jolo.

The tactful American army officer lets the sultan of Jolo retain all his string of titles including that of "Overlord of the United States," but his real power is almost all over the 350,000 Moros in the Philippines. He is allowed, to be exact, the powers of justice of the peace of Malibu, in the southern Philippines.

But by Mohammedan law he is yet the religious and political guide of millions of Moslems in Siam, Johor, the Federated Malay States, Malacca, Penang, Singapore, Java, Sumatra, Borneo, Celebes, Mindanao and other islands of the East Indies.

Nothing could illustrate better the lack of unity in the Mohammedan tribes and nations and the decadence of the Moslem world in a political sense from the time of the conquests of the Saracens and the Turks.

The ancestors of the sultan of Jolo for centuries controlled and led numerous pirate fleets that harried the Asiatic coast from Hindustan to Tonquin. They converted by the sword the inhabitants of the East Indies



Sultan of Turkey.

to the faith of Islam. On these services the sultans of Jolo received rank—freely accorded to the present sultan on his pilgrimage to Mecca—only second to the commander of the faithful.

If the sultan at Constantinople should proclaim a jihad or holy war through the Sheikh-ul-Islam, the sultan of Jolo would probably consult some American second lieutenant on the subject and then roll a cigarette and discreetly retire to the depths of his harem.

This brings us to the question—how much Mehemed V of Turkey could assist the German emperor.

Despite the reduction of his dominions in Europe by the Balkan wars, the sultan could put more than a million men in the field if he could obtain money and equipment. He could compel Russia to defend its Trans-Caucasian possessions and could trouble Great Britain on the Egyptian border.

But the threat to incite the immense Moslem population of Asia and Africa to rise against Great Britain, France and Russia should not be alarming.

There are about 283,000,000 Mohammedans, comprising one-seventh of the world's population.

Of these 87,000,000 are under the British rule in Africa, Asia and the East Indies; 41,000,000 (if we count Morocco) owe allegiance to France; and 14,000,000 are in Russian possessions. The only independent Mohammedan countries beside Turkey are Persia and the Wahabi tribes of Arabia.

The Ottoman Empire has 20,000,000 inhabitants, but not all are Mohammedans.

Also, in many parts of Arabia his authority is reduced to a constant effort to defeat flying bands of rebels.

Theoretically the Sultan requests the Sheikh-ul-Islam, the highest Mohammedan church dignitary, to proclaim a holy war against the infidels. Then the hosts of Islam gather around the standard at Constantinople and launch themselves against the infidels.

But this is the year 1914, not 650 nor yet 1453. There are now no less than seventy-three Mohammedan sects.

And never did Arian and Athanasian hate each other more deeply than do the Sunnites and the Shuhs, the two main divisions of the Islamites. The Turks are Sunnites. This bars right away from service with

ANCIENT CATHEDRAL LAID IN RUINS



Interior view of St. Rombold's cathedral at Malines after the German shells had destroyed its priceless treasures. The cathedral was begun in the twelfth century and completed, except for the tower, in the fifteenth century.

them the Mohammedans of Persia, who are all Shuhs.

It bars, too, the Moslems of Hindustan, for the Shuhs here are the more influential, though fewer in number. And the Shuhs to the Sunnite is "a cursed heretic," while the Sunnite is called "an unreasoning fanatic" by the Shuhs.

Then, too, the different Mohammedan communities are separated widely, geographically. They cling tenaciously to their religion but they have little intercourse, either of goods or of news.

It is fair to believe that a proclamation by the Sultan at Constantinople would not reach Moslems for many months or even years. Then it might be fouted.

Ethnographically the Cossacks are closely related to the Turks. But the hard riders of South Russia were in the front ranks of the Czar's troops in the Russo-Turkish war and in the present struggle they would be unlikely to desert on account of the command of the Sheikh-ul-Islam. And as for the Persian Mohammedans, they would probably be attacked early in the war by the Sultan's men. The Kurds would raid toward Teheran and Russians, Mohammedans and Persians would oppose them.

The sultan of Turkey might, however, cause a great deal of trouble by rousing the wild tribes of Arabia. These Bedouins, always fighting the Constantinople ruler, might yet be brought to his standard by a combination of religious fanaticism and desire for booty. In British Somaliland, too, there are 500,000 Mohammedan negro natives, who remember vividly the wars of the "Mad Mullah" and might be induced to take up arms again.

The Germans promise to take advantage of Egypt's discontent. Egypt has been under the domination of Great Britain since 1882. There have been many plots against the Government in recent years and Turkish emissaries have lately been very busy in Egypt. But the discontented class in the Nile valley is small. The Fellahs, who are not fighters anyway, realize that British domination has meant better crops and better times. There are, however, about six hundred thousand desert nomads in Egypt and these might be rallied to the jihad.

Cairo is the seat of Moslem learning. Here is the Mosque and University of El Azhar, with 15,000 students. The Sheikh-ul-Islam is himself a graduate. The students would join in a jihad and their influence would be considerable. But the 18,000 Egyptian troops, who are officered by British, probably would stand by their masters.

HOW TO READ THE WEATHER FLAGS DISPLAYED BY THE U. S. BUREAU



No. 1. White Flag. No. 2. Blue Flag. No. 3. White and Blue Flag. No. 4. Black Triangular Flag. No. 5. White Flag with black square in center.

Clear or fair weather. Rain or Snow. Local rain or Snow. Temperature. Cold Wave.

Washington.—The weather bureau displays at certain points the information contained in its forecasts and warnings by means of a system of flags. While the flag system has the advantage of being comparatively inexpensive to install and maintain, it is not in general use, since in large cities the flags are quickly discolored, and on account of the prevailing smoke and haze it soon becomes difficult to distinguish them.

The interpretation of these displays may be more easily mastered if it is kept in mind that the meaning is conditioned on the color and form of the flag; thus a white flag, if displayed alone, means clear or fair weather,

In the rest of Africa, Tripoli, recently conquered by Italy, might revolt. But Tunisia and Algeria, which is supplying the celebrated Turcos, would be loyal to the tricolor.

Most of the negroes of Africa are now Mohammedans, but there is little unity among them. On the whole, the 39,000,000 Mohammedan Africans under French rule, the 15,000,000 under the British rule, and the 2,000,000 under Italian rule could scarcely be roused to serious efforts against the whites. The Kaiser has only 1,000,000 Mohammedans in his African territory.

Afghanistan is wholly Mohammedan and Beluchistan 96 per cent, but the Sultan of Turkey is not held in especial veneration.

Of the total population of the Indian Empire, nearly 300,000,000, about 21 per cent, is Mohammedan. With very rare exceptions the Mohammedan communities are pro-British. They despise the Hindus and seek to ally themselves with the English against the majority race. Both Hindu and Mohammedan regiments from India now fight for Great Britain in France. They vie with each other which can do the most for King George V.

RING ON 6,000-MILE TRIP

With Nothing to Tell Whom It Belonged to, Little Gold Band Returns.

San Francisco.—The travels of a little gold ring were interrupted when Assistant Agent Driscoll of the Southern Pacific company found it hanging on a nail inside Chicago, Milwaukee & St. Paul freight car No. 504216. The ring belongs to a freight handler employed by the Judson Freight Forwarding company of Chicago.

Fearing that he would damage his ring while loading the car, he hung it on a nail and forgot all about it until after the car was sealed and had departed. He wired to the coast and the tracers were put to work.

The ring was found, placed in an envelope and sent back to the freight handler, who will receive it after it has traveled more than six thousand miles.

Finds \$15,000; Gets \$250.

Portland, Me.—C. B. Clark, a farmer of North Bridgeton, while driving near Poland Springs found a bag containing \$15,000 worth of jewelry. He reported his find to the police, who notified Mrs. Myron P. Moulton of Ardmore, Pa., who had asked them to recover the gems which she lost while on an automobile trip from Bretton Woods, N. H., to the Springs. Mr. Clark will receive \$250 reward offered by Mrs. Moulton for the recovery of the jewels.

The KITCHEN CABINET

But for some trouble and sorrow, we should never know half the good there is about us.

Poverty has its whims and shows of taste, as wealth has.—Dickens.

IDEAL SCHOOL LUNCHEON.

Ideals are like stars, we may not reach them, but they are fine guides.

A good luncheon for any child is one which is easy to digest, so that when he goes back to study the brain will be ready to accomplish its work.

The most popular kindergarten luncheon is fruit. A dainty sandwich of home-made bread with a filling of sliced bananas and nuts, with an orange, is a most satisfying and delicious luncheon. Other combinations of sandwich filling are chopped dates, with an apple to eat with the sandwich. Fig and walnut sandwich with a pear, or a bunch of grapes with a jelly sandwich. These may be given in rotation, so that there need be no monotony. A fetching little basket will help a great deal in the pleasure of a lunch. Oranges may be peeled and each section wrapped in paper. Pears and apples may be cored and put together with toothpicks. All sandwiches should be likewise wrapped in oiled paper.

If proper attention is given to combining a sweet sandwich with a sour fruit and a sweet fruit with a sour sandwich, candy will not be so much craved. A little candy at the end of a meal is all right, but it should never be eaten first.

A generous piece of candy after the noon meal will generally satisfy the natural desire of every child for sweets.

When sweet fruits are not to be served, cookies and gingerbread will take their place. A sandwich filling of chopped peanuts and mayonnaise dressing will be a good one to accompany the cake.

For the older boy or girl who cannot go home for the noon meal a greater variety and more substantial food should be served. Sandwiches, of course, may be so filling and of such a variety that one need not fear a lack of variety.

When a man's his own enemy it's only because he's too much his own friend.—Oliver Twist.

We cannot allow those who serve us well to labor under any privation or discomfort that is in our power to remove.

TASTY LEFT-OVERS.

It is a real art to rehearse and serve food which has appeared once in such a manner that its second coming is not recognized.

Hash Fritters.—To two cups of hot mashed potatoes add a well-beaten egg. Flour the board and roll out quite thin, cut in rounds, put a

tablespoonful of minced meat on each round, pinch the edges together and fry until nicely browned. Garnish with parsley.

Shepherd's Pie.—This is an old-fashioned but good dish. Rice or potato may be used for the cover of the pie. Any well-seasoned chopped meat covered with mashed potato well seasoned, or cooked rice, then bake until well browned. It may be steamed and turned out on a platter. Garnish with parsley. Fish may be used instead of meat if so desired.

Jelly-Vegetable Salad.—Make a strong lemon jelly with gelatin, omitting the sugar. Turn the jelly into molds which have been rinsed with cold water. Let stand until the jelly begins to harden, keeping some for the top, which is kept liquid over hot water. Add cooked chopped vegetables, a few peas, carrot chopped fine, a tomato and a cucumber. Over this pour the liquid jelly and set away to harden. Serve on lettuce leaves with mayonnaise dressing.

Veal Loaf.—Chop sufficient cold veal to make two cups, and a half cup of ham. Add salt, onion juice, a teaspoonful of lemon juice and a quarter of a teaspoonful of mustard. Add a quarter of a cup of cracker crumbs to the same quantity of butter. When well mixed add to the meat with a dash of cayenne. Line a shallow bowl with the whites of eggs cut in strips. Moisten the seasoned meat with a thick white sauce, then pack it tightly in the bowl. Cover with buttered paper and steam for an hour. Cool, turn out and garnish with water-cress or parsley.

Untaken Pills Did the Work.

A Worcester man told several of his friends that he had the best cure for pleurisy yet known. He said that a doctor had given him a box of pills and instructed him to take them at certain intervals, but he had repeatedly forgotten to take them. Yet he said that their effect was so powerful that they effected a cure by simply remaining in his pocket. He seriously offered to lend them to his friends to be used in a similar way if they were troubled.—Boston Globe.

Any small amount of ham left over may be chopped and added to veal for croquettes. A bit of green pepper adds to the flavor, also. Ham added to a rich white sauce and served poured over buttered toast is a dish not to be despised.

The best among us need to deal lightly with faults.

The things that never happen are often as much realities to us in their effects as those that are accomplished.

FROZEN DESSERTS.

Iced desserts of various kinds are always popular summer or winter, and a new recipe is always welcome. Some prefer ices and sherbets to the rich ice cream. Mousses and parfaits are simple to prepare, for they need no attention after they are packed in ice.

Coffee Caramel Parfait.—Scald one cupful of milk with two teaspoonfuls of ground coffee and one-half cupful of caramelized sugar; then add the yolks of three eggs, beaten slightly and mixed with one-half cupful of sugar and an eighth of a teaspoonful of salt. Cook until the mixture thickens, stirring constantly, and add one cupful of thin cream. Cool, strain, and add two cupfuls of thin cream and a teaspoonful of vanilla. Pack in half-pint baking powder cans and pack in ice and salt, using four parts of ice to one of salt. When ready to serve unmold and roll in chopped almonds that have been delicately browned.

Marshmallow Sauce.—Cut a fourth of a pound of marshmallows in pieces and put into a double boiler and let stand until melted. Dissolve one-fourth of a cupful of powdered sugar in the same amount of water, add to the marshmallows and stir until blended. Cool before serving on the ice cream. To make chocolate ice cream add two or three squares of bitter chocolate grated to a rich custard. Cool and freeze.

Pineapple Cream.—Put two cupfuls of water and one cupful of sugar in a saucepan and bring to the boiling point, boil twenty minutes, cool and add a can of grated pineapple, freeze to a mush. Then fold in the whip from two cupfuls of cream. Serve in sherbet cups with candied pineapple and a glazed cherry for a garnish.

Perfect coolness and self-possession are the indispensable accomplishments of a great mind.

Industry is the soul of business and the keystone of prosperity.

DELICIOUS PUDDINGS.

Do not think because huckleberries are out of season that you cannot have a good pudding. Use the canned ones and save the juice for a sauce.

Mix together two well-beaten eggs, a cupful of milk, two cupfuls of flour

sifted with two tea spoonfuls of baking powder, beat thoroughly and add two tablespoonfuls of melted butter, stir in a cupful or two of the drained berries rolled in flour, and steam in a well-buttered mold for three hours. Serve hot with a sauce flavored with nutmeg and using the juice thickened with flour and made rich by the addition of butter.

Cocanut Custard Pie.—Line a deep tin with rich pastry, pricking the bottom to keep it from puffing as it rises. Fill with a custard of two cupfuls rich milk, two eggs, a half cupful sugar, grated rind of an orange and a cupful grated cocconut.

Queen's Bread Pudding.—Soak two cupfuls bread crumbs in a quart of milk, add the well-beaten yolks of four eggs, half a teaspoonful salt, half a cupful sugar, two tablespoonfuls butter and flavoring to taste. Bake one hour in the dish in which it is to be served. Spread with jelly and cover with a meringue made of the whites of the eggs and two tablespoonfuls of sugar for each egg. Bake until brown.

Chocolate Pudding.—Soak two tablespoonfuls of gelatin in a quarter of a cupful of cold water. Mix together a cupful of sugar, four ounces of grated chocolate and three well-beaten eggs, add two cupfuls of milk brought to the scalding point. Cook in a double boiler until the mixture begins to thicken, then stir in the gelatin, a pinch of salt and a teaspoonful of vanilla. Turn into a cold dish and serve with mounds of whipped cream dotting the top.

Nellie Maxwell.

Heredity in Vegetation.

Biologists are beginning to harness the forces of heredity the same as scientists are learning further how to harness the power of electricity. The results obtained by breeders, building up superior types of plant and animal life by practical application of the laws of heredity, represent in commercial terms alone more than a billion dollars added to the annual production of the United States, which is more than twenty-seven billion dollars.

A NURSE TAKES DOCTOR'S ADVICE

And is Restored to Health by Lydia E. Pinkham's Vegetable Compound.

Euphemia, Ohio.—"Because of total ignorance of how to care for myself when verging into womanhood, and from taking cold when going to school, I suffered from a displacement, and each month I had severe pains and nausea which always meant a lay-off from work for two to four days from the time I was 16 years old.

"I went to Kansas to live with my sister and while there a doctor told me of the Pinkham remedies but I did not use them then as my faith in patent medicines was limited. After my sister died I came home to Ohio to live and that has been my home for the last 18 years.

"The Change of Life came when I was 47 years old and about this time I saw my physical condition plainly described in one of your advertisements. Then I began using Lydia E. Pinkham's Vegetable Compound and I cannot tell you or any one the relief it gave me in the first three months. It put me right where I need not lay off every month and during the last 18 years I have not paid out two dollars to a doctor, and have been blest with excellent health for a woman of my age and I can thank Lydia E. Pinkham's Vegetable Compound for it.

"Since the Change of Life is over I have been a maternity nurse and being wholly self-supporting I cannot over estimate the value of good health. I have now earned a comfortable little home just by sewing and nursing. I have recommended the Compound to many with good results, as it is excellent to take before and after childbirth."—Miss EVELYN ADELIA STEWART, Euphemia, Ohio.

If you want special advice write to Lydia E. Pinkham Medicine Co. (confidential) Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.

After children grow up their parents often prove a disappointment.

Dr. Pierce's Pleasant Pellets first put up 40 years ago. They regulate and invigorate stomach, liver and bowels. Sugar-coated tiny granules. Adv.

From Last Year.

Kathryn—Did she wear a picture hat?

Kitty—Yes, an old master.

A Magnate, Perhaps.

"He keeps open house, you say?"

"Yes, but it's almost impossible to get into his office."

Her Reason.

Tom—Why were you weeping in the picture show?

Jess—It was a moving picture.—Judge.

St. Petersburg.

The city of St. Petersburg (recently renamed Petrograd by the czar) was founded by Peter the Great in the year 1703. He called it the "window through which he could look out upon Europe."

Evil in Nervous Excitement.

Professor von Pfungen of Vienna is conducting some interesting experiments which bear upon the relation of the state of the nervous system to the electric resistance of the skin, and he claims that nervous excitement of any kind lowers the protecting power of the skin to quite a marked extent.

Discharged an Obligation.

An old lady was greatly frightened when the train thundered into the tunnel.

"Do you think," she asked the ticket collector, "the tunnel is perfectly safe?"

"Don't be afraid, madam," replied the waggish collector. "Our company got you in this hole, and we're bound to see you through."

FOUND OUT.

A Trained Nurse Discovered Its Effect.

No one is in better position to know the value of food and drink than a trained nurse.

Speaking of coffee, a nurse in Pa., writes: "I used to drink strong coffee myself, and suffered greatly from headaches and indigestion."

"While on a visit to my brothers I had a good chance to try Postum, for they drank it altogether in place of coffee. After using Postum two weeks I found I was much benefited and finally my headaches disappeared and also the indigestion."

"Naturally I have since used Postum among my patients, and have noticed a marked benefit where coffee has been left off and Postum used."

"I observe a curious fact about Postum when used by mothers. It greatly helps the flow of milk in cases where coffee is inclined to dry it up, and where tea causes nervousness."

"I find trouble in getting servants to make Postum properly. But when it is prepared according to directions on package and served hot with cream, it is certainly a delicious beverage."

Name given by Postum Co., Battle Creek, Mich. Read "The Road to Wellville," in pkgs.

Postum comes in two forms: Regular Postum—must be well boiled. 15c and 20c packages.

Instant Postum—Is a soluble powder. A teaspoonful dissolves quickly in a cup of hot water and, with cream and sugar, made a delicious beverage instantly. 30c and 50c tins.

The cost per cup of both kinds is about the same.

"There's a Reason" for Postum.—Sold by Grocers